



## **CNY Reunion Buffet Dinner**

9 February 2024

Adult \$118 | Children \$59

### Seafood on Ice

Poached Tiger Prawn / Belgium Black Mussel / Sea Whelk

Alaska Snow Crab Leg / Freshly Shucked Oyster

Served with – Lemon Wedges, Thai Lime & Cilantro Dressing, Royale Cocktail Sauce, Red Wine Mignonette

### Garden Salad Bar

Romaine Lettuce / Mesclun Mix / Green Coral/

Golden Pumpkin Salad with Almonds

Japanese Cucumber / Shredded Carrot / Cherry Tomato / Corn Kernel

Garlic Croutons / Black Olive / Golden Raisin / Pumpkin Seed / Bacon Bits / Parmesan Cheese

1000 Island Dressing / Caesar Dressing / Orange Balsamic / Sesame Dressing

### The Platters

Oriental Light Spiced Crunchy Jelly Fish with Spicy Sesame Dressing

Smoked Duck Breast with Melons

Traditional Smoked Salmon with Condiments

### Gourmet Cheese Board

Brie Cheese/Emmenthal Cheese/ Cheddar / Blue Cheese

Selection of International Cheese

Served with Cheese Cracker. Cranberry Marmalade. Fresh Grapes

Walnuts and Dried Fruit

### Bakery Bread Basket

Farmer Bread, Rye Bread, French Baguette

Mini Bread Rolls, Lavosh and Grissini Stick

Served with Portion Butter and Herb Olive Oil

### From Our Soup Tureen

Double Boiled Fish Maw and Seafood Soup

### Au Gratin

Baked Half Shell Scallop

Chili Aioli, Green Onions and Tobico

### Risotto Station

Truffle, Pumpkin and Seafood

Freshly Prepared Risotto with Selections of Flavor and Toppings

Smoked Chicken, Scallop, Bacon, Shrimp, Mushroom and Zucchini

**Menu Subject to changes & availability of fresh product**



Festive Rotisserie

Herbal Cantonese Roasted Duck  
Crispy Five Spice Pork Belly

Roasted Suckling Pig  
Barbeque Black Angus Rib Eye Roll

Served with Dijon Mustard, Whole Grain Mustard, Horseradish, Chili and Roasted Sesame Dipping

Hot Selections

Seafood Casserole with Cherry Tomato Compote  
Oven Baked Spotted Grouper Fillet with Soy Glace  
Roasted Chicken with Root Vegetables and Natural Jus  
New Zealand Lamb Chop with Three Pepper Sauce  
Deep Fried Honey Prawn Dumpling  
Sautéed Seasonal Vegetables with Egg White and Crabmeat Sauce  
Stir Fry Japanese Tofu with Shrimp  
Cheese Crusted Potato with Bacon Bits  
Braised Efu Noodles with Enoki Mushroom and Chives  
Oriental Egg Fried Rice with Roasted Meat and Shrimp

Desserts

Mandarin Orange Meringue Tart  
Jasmine Infused Cream Brule  
Chilled Mango Pudding  
Baked Apple Tart  
Selections of French Pastries  
Assorted Peranakan Sweets  
Festive Cookies  
Pan Fried Nian Gao  
Fresh Cut Fruit Bowl

Hot Dessert

Warm Chocolate Pudding with Vanilla Sauce

Fondue

Milk Chocolate Fondue  
Accompany with Fresh Fruits, Berries, Fried Mantou and Marshmallow

Ice Cream Counter

Selection of Ice Creams  
Served with Cookies Crumbles, Wild Berries, Chocolate Chips  
Waffles Crisp, Chocolate and Berries Compote

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